



## APPETIZERS

### Seafood “Martini”

Layers of Jumbo Lump Crab, Gulf Shrimp, Avocado and Mango Pico, Citrus Vodka “Splash”

### “Gulf Coast” Fried Green Tomatoes

Panko Crusted Green Tomatoes topped with Jumbo Lump Crab, Texas Goat Cheese, Lemon Garlic Butter and a Red Pepper Purée

### Steak Tartare

Traditional Beef Tartare flavored with Shallots, Green Onions, Capers. Garnished with Arugula Salad

### Tuna Tartare

Sashimi Grade Ahi, Spicy Sesame Flatbread, Wasabi Aioli and Asian Slaw

### Jumbo Lump Crab Cakes

Fresh Texas Crab with Roasted Peppers and a "Not so Hot" Sauce

### House-Made Grilled Flatbreads

#### Smoked Chicken and Four Cheese

Fresh Mozzarella, Pecorino, Parmesan and Ricotta Cheeses with Spinach and Roasted Tomatoes

#### Grilled Shrimp and Spinach

Grilled Shrimp over a base of Creamed Spinach all topped with Vermont White Cheddar

### Shrimp & Grits

Jumbo Gulf Shrimp, Spicy Sauvignon Blanc Sauce and Grilled Andouille Grits

### Texas “Tornadoes”

Beef Tenderloin Bites topped with Roasted Jalapeno Goat Cheese and Jumbo Lump Crab with Lemon Garlic Butter Sauce. Served with Smoked Tomato Relish

### Sea Scallops

Seared U-10 Dry-Packed Scallops resting on top of Grilled Asparagus with a Beurre Blanc Sauce

## SOUPS & SALADS

### Filé Gumbo

Shrimp, Crab, Andouille Sausage, Dark Roux with White Rice

### Chef’s Featured Soup

### Mixed Greens Salad

Grape Tomatoes, Red Onions, Candied Pecans and Goat Cheese

### House Caesar

Half Romaine Hearts, Shaved Regianitto, Pickled Red Onions and a Garlic Herb Crostini

### Texas Tomato Salad

Homegrown Vine-Ripened Tomatoes, Shaved 1015 Yellow Onions, Goat Cheese and Saba Dressing

### Smoked Salmon Salad

Layered with Tomato, Cucumber, Yellow Pepper and Frisee Lettuce with a Caper Dill Aioli

## SIDES

Slow Cooked Southern Greens  
Creamed Spinach  
Sautéed Spinach  
Grilled Asparagus  
Seasonal Vegetables  
Apple Chorizo Bread Pudding

Garlic Herb Mashers  
Yukon Gold Gratin  
House Cut Fries  
Sweet Potato Fries  
Mac and 4 Cheeses  
Grilled Andouille Grits

## ENTRÉES

### SEAFOOD

#### Salmon and Leeks

Seared Salmon, Buttered Braised Leeks, with a Fried Leek Crab Salad in a Tarragon-Chive Butter Sauce

#### Sesame Seared Ahi

Sashimi Grade Ahi, Sweet Soy, Sriracha, Wasabi Mashers and Grilled Asparagus

#### Market Fresh Fish

Inspired by Chef Roland and the Seasons Freshest Fish

#### Brewhouse BBQ Shrimp

A New Orleans classic with a Texas Twist. Real Ale Brewhouse Brown BBQ Sauce, head-on Texas Shrimp and Cheddar Cheese Grits

#### Macadamia Crusted Jumbo Shrimp

Jalapeno and Peach Preserves, Sweet Potato Fries and Jicama Slaw

#### Surf and Turf

8oz Beef Tenderloin cut in house, and a 10-12oz Coldwater Lobster Tail served with Spicy Beurre Blanc, Garlic Herb Mashers and Seasonal Vegetables

## CHICKEN

#### Madeira Chicken

Breaded Chicken Cutlet, Wild Mushrooms and Madeira Wine Sauce served with Mac and Cheese

#### Chicken Pinot Grigio

Seared Airline Chicken Breast, Heirloom Tomatoes, Shallots, Fresh Basil, Capers in a Pinot Grigio Butter Sauce with Green Beans and Garlic Herb Mashers

## STEAKS AND CHOPS

#### Tasso Brine Cured Pork Chop

Berkshire Pork Chop with a Spicy Molasses Demi, Apple Chorizo Cornbread Pudding and Slow Cooked Mustard Greens

#### Colorado Lamb Chop

Grilled Lamb Chops with Truffled White Demi and Garlic Herb Mashers

#### Aged Bone-In Ribeye

20oz Bone-In Ribeye Steak with house-made Worcestershire Sauce and Yukon Gold Gratin

#### Filet Mignon

8oz Beef Tenderloin with a house-made Red Zin Reduction and Garlic Herb Mashers

#### Shiner Bock Beef Short Rib

20oz Single Bone Rib with Shiner Reduction, resting on a bed of Yukon Golden Potato Hash and Spinach

#### House Smoked Prime Rib of Beef

Horseradish-Garlic Crusted Prime Rib served with a Caramelized Onion Jus and Yukon Gold Gratin

Bailey’s Family Restaurants  
Managing Partners: Brad and Julie Bailey

For parties of six or more, 18% gratuity will be added.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have specific dietary requirements, allergies or preferences, please ask your server for details.

We support all local farmers.  
Texas Cuisine. Texas Proud.

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STEAK. SEAFOOD. CHICKEN. SPIRITS.